



# Audacia

*The Red Wine Boutique Winery*

**Profile - June 2017**

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### Historical Context

The year was 1930. The swashbuckling heart-throb Errol Flynn was Hollywood's darling while astronomers discovered Pluto and Mahatma Gandhi embarked on the salt march to passively protest British dominion over India.

At the other end of the world, in the historic and beautiful winelands of Stellenbosch, the heir to Neethlingshof, young Kosie Louw, could not bear to wait for his father's blessing on his marriage – so he spurned his inheritance and left the historic family farm. Young Kosie bought a small piece of the Annandale farm and made a home for his new bride there. Both she and his friends thought his actions bold and audacious, thus christening his new farm – Audacia.

Just 27 years later his son, 'Klein Kosie The Second', joined his father in running the farm. In 1996 Audacia was sold to the Strydom and Harris families remain custodians of the unique Audacia heritage.

### No Sulphur Added Wines

Audacia Wines is at the forefront of wine production technology using indigenous *Aspalathus Linearis* (Rooibos) and *Cyclopia Genistoides* (Honey Bush) toasted wood chips in the winemaking process. The wood is unique in that it contains high levels of antioxidants, no caffeine and low tannin levels compared to other imported oak derivatives traditionally used in winemaking. It also contains phenolic compounds and flavonoids that impart unique flavours to wine, and is uniquely South African. Audacia Wines currently makes “No Sulphur Added” and “Low Kilojoules / Low Alcohol” wines and traditional wines using this innovation. These have won several awards, and are poised to change the way wine is made locally.

A product related beverage patent has been lodged to protect the innovation, see [www.reddawnip.co.za](http://www.reddawnip.co.za)

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## **What and Where?**

Audacia is a 32-hectare wine farm in a very special area of South Africa's prime vine growing and winemaking region, Stellenbosch. Any estate agent will tell you that the maxim in property is 'location, location, location' – and Audacia has that in spades. It's situated in what is known as 'The Golden Triangle' of Stellenbosch, a unique patch of land at the foot of the Helderberg Mountain. It's special because this is where some of South Africa's best red wines, particularly Shiraz, are grown and made. It's for this reason – and the fact that its vineyards are exclusively planted to red grape varieties – that Audacia has dubbed itself “The Red Wine Boutique Winery”.

In terms of physical location, Audacia can be found alongside the R44 between Stellenbosch and Somerset West, specifically seven kilometres outside Stellenbosch and immediately before the Annandale Road, a strip of tar which leads to several internationally renowned wine properties.

But that doesn't provide the full scope of the farm's setting. It lies in the gently sloping Bonteriver valley at the base of the Helderberg Mountain. Looking eastwards, your eye is drawn ever upwards to the lofty peaks of the surrounding mountains: from Stellenbosch mountain, to the adjacent Haelkop and in an easterly arc to the Helderberg itself – mountains that turn mauve and purple when the sun sets behind Table Mountain to the west.

## **Symbolism**

The name Audacia is synonymous with: a spirit of adventure, boldness, being brave, courageous, daring, original, fearless, free, heroic, uninhibited and unrestrained. These characteristics are epitomised in both the viticulture and winemaking on this special Stellenbosch property.

With no small matter of pride, Audacia's label depicts a wooden basket press. It's an homage to the pioneering Kosie Louw who borrowed the grape press from his father to make the first wines on the farm.

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## Vineyards

Although the farm is 32 hectares in extent, only 20 are under vine. The vineyards can be found on predominantly south-facing slopes, ideal for cultivation since they are cooler than north-facing ones. These slopes vary from being as steep as 20% to almost 0% on the wide alluvial terraces. The defining feature of the farm is the Bonte River which created the valley and forms Audacia's southern boundary.

A comprehensive replanting programme began in 2000 and five years later, the first wines from exclusively Audacia grapes were vinified.

## Plantings

### ➤ Malbec

Malbec is a variety of grape used for making red wine. The grapes tend to have an inky dark colour and robust tannins. Long known as one of the six grapes allowed to be used in the blend of red Bordeaux wines. French plantings of Malbec are found primarily in Cahors in the south west region of France. It is cultivated extensively under the name Côt in the Loire Valley as well as in the Midi region since the 1700s. Malbec blends well with Cabernet Sauvignon because of soft tannins and a well-defined fruitiness. Malbec promises to be one of a range of high quality cultivars grown in South Africa as it has adapted well to local conditions. In South Africa Malbec wines are unique in odour and taste, which means that it can be marketed as either a cultivar wine or blended with other top red wines.

### ➤ Petit Verdot

Petit Verdot is a variety of red wine grape of French origin where it has been grown in the Medoc region for many years and is principally used in classic Bordeaux blends. The wine shows good colour and is rich in tannins with very good ageing potential. Petit Verdot

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is blended with other wines in small amounts to add tannin, colour and flavour to the blend. It is also useful in 'stiffening' the mid palate of Cabernet Sauvignon blends.

➤ **Shiraz**

This cultivar is of French origin where it has been grown in the Côte de Rhône since the Roman period. Syrah (as it is called in its country of origin), is a dark-skinned variety of grape. Syrah is grown in many countries and is primarily used to produce powerful red wines, which enjoy great popularity in the marketplace under the synonym, "Shiraz".

➤ **Cabernet Franc**

Cabernet Franc is one of the major varieties of red wine grape grown in Bordeaux. It is mostly grown for blending with Cabernet Sauvignon and Merlot in the Bordeaux style, but is also vinified alone. The wine made from Cabernet Franc grapes resembles that of Cabernet Sauvignon but is softer and consumable at an earlier age. Cabernet Franc is lighter than Cabernet Sauvignon (of which a parent), contributing finesse and a peppery perfume to blends with more robust grapes. Depending on the growing region and the style of wine, additional aromas can include tobacco, raspberry, and cassis, sometimes even violets.

➤ **Cabernet Sauvignon**

Cabernet Sauvignon is one of the world's most famous and widely recognized red wine grape varieties. It is grown in most major wine producing countries. Cabernet Sauvignon became internationally recognized first through its prominence in Bordeaux wines where it is often blended with Merlot and Cabernet Franc.

➤ **Merlot**

Merlot – (pronounced: MERL-oh) is a red wine grape that is used in blends and as a varietal wine. Merlot-based wines usually have medium body with hints of berry, plum, and currant. Its softness and "fleshiness", combined with its earlier ripening, makes Merlot an ideal grape to blend with the sterner, later-ripening Cabernet Sauvignon.

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➤ **Roobernet**

Roobernet is a grape cultivar that was hybridized by Professor Orffer from the University of Stellenbosch, South Africa. This cultivar was released for commercial production in 1990. It is a cross between Pontac and Cabernet Sauvignon, hence the red juice of the grapes (also found in Pontac). The wine characteristics resemble that of Cabernet Sauvignon.

### **No Sulphur Added Wines**

In 2014 Audacia launches a world first – a unique “No Sulphur Added” red wine that was created by using indigenous *Aspalathus Linearis* (Rooibos) and *Cyclopia Genistoides* (Honeybush) wood in the wine making process. The wine, a merlot from the 2013 harvest, was the first of an exciting range of wines made according to this method – which is patented [www.reddawnip.co.za](http://www.reddawnip.co.za)

No Sulphur Added Indigenous wooded wine is the creation of a totally new and unique category of wine. The discovery that the use of *Aspalathus Linearis* (Rooibos) and *Cyclopia Genistoides* (Honeybush) wood chips in the wine making process assists to preserve the wine, thus providing wine drinkers with a unique tasting and “no added” sulphur alternative, has enabled Audacia to substantially raise the bar in local winemaking.

### **Evolution**

1659 – Jan Van Riebeeck, the first Governor of the Cape of Good Hope, had an audacious plan to grow vines and produce wine in the Cape. His dream became a reality when he imported vine cuttings from Europe; on the 2nd of February 1659, he recorded in his journal how the first Cape wine was made.

1772 – Carl Thunberg, a Swedish naturalist visiting South Africa, noted that the local people from the Cederberg region in the Western Cape were making tea from the leaves of an indigenous plant. The

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Dutch settlers in the Cape embraced this tea, which became known as ‘Rooibos’. It served as a welcome alternative to black tea, which at the time was an expensive commodity for settlers who had to rely on supply ships to bring them black tea from Europe. Rooibos tea has since grown in popularity, both within South Africa and throughout the rest of the world.

2011– 352 years after Jan van Riebeeck first planted vines at the Cape and 239 years after Carl Thunberg observed local indigenous people making tea from Rooibos leaves, Trevor Strydom (proprietor of Audacia Wines), was challenged to find a ‘Blue Ocean’ opportunity in the wine industry – meaning to explore uncharted territory and find an innovative means to create a distinctive red wine with a truly indigenous twist.

This challenge led to an extensive search to find a local alternative to imported oak wood derivatives (chips, staves, powder and liquid tannin extracts) used in the winemaking process. After many months, the search was concluded when Trevor’s daughter, Sarah–Jane, offered him a cup of invigorating Rooibos tea after a hard day in the cellar. This was Trevor’s “eureka” moment, and the rest, as they say, is history.

## **The Wood**

Oak barrels and ‘alternative’ oak derived products, such as chips, staves, powder and tannin extracts are currently widely used in the making of South African wines as a means of flavouring and pressing wine.

The wood used in making the ‘No Sulphur Added’ and “Low Kilojoules / Low Alcohol” wine comes instead from indigenous *Aspalathus Linearis* (Rooibos) and *Cyclopia Genistoides* (Honeybush) wood from plants endemic to the Western Cape.– A Unesco World Heritage Site and the world’s smallest, but richest plant biome – is comprised.

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The wood is unique in that it has high levels of antioxidants, no caffeine and low tannin levels when compared to other wood sources used in winemaking. It also contains a few phenolic compounds and many flavonoids. Both wood types impart unique and distinctive flavours to wine, including a tobacco-like smokiness, hints of vanilla, cherry and black pepper.

Preserving: The chief antioxidant (preservative) normally used in wine production is sulphur dioxide. The legal limit of total sulphur dioxide allowed in South African table wines is 150 mg/L, with a lower limit being 10mg/L, below which the wine can be labelled as 'No Sulphur Added'. There has been a drive in recent years to lower sulphur dioxide levels in wine due to health reasons, since many people have an allergic reaction to the sulphur.

The Fabaceae family species, *Aspalathus Linearis* (Rooibos) and *Cyclopiagenistoides* (Honeybush) is indigenous to the Western Cape of South Africa and have been proven to contain large amounts of natural phenolic compounds, such as quercetin, luteolin, orientin, iso-orientin, vitexin, iso-vitexin and aspalathin, which may act as antioxidants and assist in preserving wine.

Research into the use of *Aspalathus Linearis* and *Cyclopiagenistoides* wood chips as an alternative to imported oak wood derivative products began in earnest in May 2011. The first 'test case' wine was made during the 2012 harvest, and the first Merlot 2013 'No Sulphur Added' was created from grapes harvested during 2013.

Michael van Niekerk, the Audacia wine maker who has been instrumental in pioneering the new winemaking process on Audacia, says 'The launch of this new category of wine will allow people who are allergic to Sulphur Dioxide (SO<sub>2</sub>), or other preservatives often used in winemaking, to enjoy a glass of wine without the normal side effects associated with sulphite preservatives.'

The new process has granted Van Niekerk the freedom of expression to make highly distinctive and uniquely South African wines, unlike anything else currently available on the global wine stage.

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## Soil

A range of soils can be found on Audacia, as documented by the Western Cape Department of Agriculture's extensive soil survey conducted around the time of the replanting. The major types are Estcourt, Tukulu and Dundee/Westleigh, all of which have excellent water retaining capacity which is vital in view of global warming predictions. Gone are the days when South African wine farmers would scorn colleagues 'anderkant die berg' (on the other side of the mountain) in warmer regions who would irrigate their vines. Irrigation has become crucial to most modern wine farming operations to prevent excessive stress for the vine.

All Audacia vineyards were equipped with supplemental drip irrigation when the new vineyards were established with water supplied from the Theewaterskloof dam. The farm's own dam (filled by the Bonte River) is not just for the ducks which waddle around Audacia, but also provides water for irrigation and general farm use.

## Climate

As the crow flies, Audacia is 20km from the cool waters of False Bay and lies at between 80m and 120m above sea level. This is relevant because of the influence of cool air moving inland from the cool ocean. These breezes are essential for cooling during South Africa's hot summers when it's vital that the grape vines don't get too hot and shut down photosynthesis. Think of it as natural air conditioning! Being in a gentle valley is a bonus as Audacia is thus protected from strong storm winds which could potentially damage the vines at crucial stages of their growth.

Winter temperatures range between 4C and 15C while in summer the mercury rises to between 19C and a maximum of 36C.

The average rainfall is around 750mm, ample for Audacia's grape growing requirements – with supplemental irrigation used only when needed.

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## **Sustainable viticulture**

Audacia subscribes to the Integrated Production of Wine (IPW) and is both registered and authorised by The Wine and Spirit Board as an accredited IPW producer. This programme entails the use of the latest information and technology to track all aspects of production – both in the vineyard and cellar – to guarantee environmentally friendly practices. This ensures the protection of non-renewable natural resources and the environment to promote man's future health and well-being while simultaneously sustaining economically viable agricultural production.

## **Winemaker**

Michael van Niekerk is a promising young energetic person with great ability, confidence and huge potential. He is a graduate of Elsenburg Agricultural College and has completed Degree courses in: Cellar Technology, Cellar Management, Viticulture and Wine Science. Michael is over responsible for both the viticulture and winemaking on Audacia, making him in total control from what happens in the vineyard all the way through to the bottling of the wine.

## **Winemaking**

The winemaker on Audacia is the link between vineyards and the cellar, controlling all aspects of both viticulture and winemaking. Perfection is reflected in everything that occurs on Audacia: winter pruning and additional summer growth limitation means the crop is restricted to between 7 and 8 tons a hectare. Audacia is compact enough to ensure each vine gets individual attention, something larger operations struggle with.

Just after the grapes begin to change colour, from green to black (in a process called veraison), the team go through all the vineyards doing a vendange vert – or green harvest. This entails cutting excess bunches of grapes from the vine to concentrate the flavours in the remaining bunches. It's also a good way of getting rid of any poor grape bunches and ensuring that only the best grapes make it into the cellar.

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Once ripe, grapes are harvested into individual lug boxes which are then decanted into 500kg bins. When two of these half ton bins are full, they are swiftly transported to the cellar which is just 700m away from the furthest vineyard. This practice means the grapes are kept cool, rather than left outside to bake in the warming sun, vulnerable to the growth of any potential spoilage organisms.

Production is between 140 and 150 tons of grapes, translating into roughly 23500 cases (six bottles) of wine.

Each different block of grapes is vinified separately in small 7-ton stainless steel tanks. Experiments are done with a range of different yeasts to get the best result for each vineyard block or grape variety.

After the initial alcoholic fermentation, a preliminary blending is done, based on the quality of the different batches which the winemaker has at his disposal. Some of the wines then go into cement tanks with oak staves or indigenous toasted wood chips to spend time obtaining wood character, while those destined for the Audacia traditional flagship range go into 300 litre French oak barrels. Depending on the style desired – and the wine's reaction to the wooding regime – the barrel maturation takes between 12 and 18 months for traditional wines and 2 to 6 months for indigenous wooded wines.

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## WINES

### MERLOT 2014 - NO SULPHUR ADDED

Description of wine:	Displays an intense red colour for a 'no sulphur added' wine with sweet aromas of earthy black fruit and spices. The palate is juicy with black current and spices with silky soft tannins.		
Region:	South Africa, Stellenbosch		
Wine type:	Dry red wine		
Wine composition:	100% Merlot		
Packaging:	Cases (x 6), 750ml glass bottle		
Closure:	DiamCork		
Maturation:	Six months, exposure to indigenous AspalathusLinearis (Rooibos) and CyclopiaGenistoides (Honeybush) wood chips.		
Bottling date:	19 April 2016		
Certification:	Wine of Origin Stellenbosch		
Analyses:	Free Sulphur mg/ℓ:	1	
	Total Sulphur mg/ℓ:	1	
	pH:	3.4	
	Residual sugar g/ℓ:	4.5	
	Alcohol Vol%:	14	
	Sugar Free Extract g/ℓ:	27.3	

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## SHIRAZ 2014 - NO SULPHUR ADDED

Description of wine: Intense dark colour. Sweet floral fruits, cloves and black pepper aromas. An elegant palate with sweet fruit, spices and soft lingering tannins.

Region: South Africa, Stellenbosch

Wine type: Dry red wine

Wine composition: 100% Shiraz

Packaging: Cases x 6, 750ml glass bottle

Closure: Diam Cork

Maturation: Six months, exposure to indigenous AspalatusLinearis (Rooibos) and Cyclopiagenistoides (Honeybush) wood chips.

Bottling date: 06 August 2015

Certification: Wine of Origin Stellenbosch

Analyses:	Free Sulphur mg/ℓ:	0
	Total Sulphur mg/ℓ:	0
	pH:	3.52
	Residual sugar g/ℓ:	4.5
	Alcohol Vol%:	14
	Sugar Free Extract g/ℓ:	27.9

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## CABERNET SAUVIGNON 2015 – NO SULPHUR ADDED

Description of wine: This wine has an intense and deep colour with dark purple edges. Sweet cherries greet the nose with aromas of mint, rose petals and white chocolate. The palate is soft, with red fruit and light spices that linger on.

Region: South Africa, Stellenbosch

Wine type: Dry red wine

Wine composition: 100% Cabernet Sauvignon

Packaging: Cases x 6, 750ml glass bottle

Closure: Diam cork

Oak maturation: Six months, exposure to indigenous *AspalatusLinearis* (Rooibos) and *CyclopiaGenistoides* (Honeybush) wood chips.

Bottling date: 6 August 2015

Certification: Wine of Origin Stellenbosch

Analyses:	Free Sulphur mg/ℓ:	0
	Total Sulphur mg/ℓ:	5
	pH:	3.58
	Residual sugar g/ℓ:	5.9
	Alcohol Vol%:	14
	Sugar Free Extract g/ℓ:	28.5

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## PREMIUM RED BLEND - NO SULPHUR ADDED

Description of wine: Intense colour with expressive fynbos and natural sweet cherry aromas. The palate is unique with fynbos and red fruit flavours. Soft, elegant tannins round off the wine to perfection.

Region Wine of South Africa

Wine type: Dry red wine

Packaging: Cases x 6, 750ml glass bottle

Closure: Diam cork

Oak maturation: Six months, exposure to indigenous *AspalathusLinearis* (Rooibos) and *CyclopiaGenistoides* (Honeybush) toasted wood chips.

Bottling date: 6 August 2015

Certification: Uncertified Natural Red Wine

Analyses:	Free Sulphur mg/ℓ:	0
	Total Sulphur mg/ℓ:	3
	pH:	3.54
	Residual sugar g/ℓ:	4.65
	Alcohol Vol%:	14
	Sugar Free Extract g/ℓ:	31.52

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## NATURAL RED BLEND - NO SULPHUR ADDED

Description of wine: An audacious expression of our love for African red wine using our own indigenous wood in the wine making process.

Region: Wine of South Africa

Wine type: Dry red wine

Wine composition: Audacia wines blended together by our wine maker to his personal liking for your pleasure.

Packaging: Cases x 6, 750ml glass bottle

Closure: Diam Cork

Oak maturation: Exposure to indigenous *Aspalathus Linearis* (Rooibos) and *Cyclopia Genistoides* (Honeybush) toasted wood chips.

Bottling date: 6 August 2015

Certification: Uncertified Natural Red Wine

Analyses:	Free Sulphur mg/ℓ:	0
	Total Sulphur mg/ℓ:	4
	pH:	3.56
	Residual sugar g/ℓ:	4.22
	Alcohol Vol%:	14
	Sugar Free Extract g/ℓ:	31.24

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## CODEBREAKER – NO SULPHUR ADDED

Description of wine:	The wine's predominant flavours are that of fynbos and spices, with a sweet red berry finish. The palate is elegant with a balanced tannin structure, plus aromas and a bouquet of sweet cherries, roses, Turkish delight and fynbos.
Region:	South Africa, Stellenbosch
Wine type:	Dry red wine
Wine composition:	100% Merlot
Packaging:	Cases x 6, 750ml glass bottle
Closure:	Natural Cork
Oak maturation:	Eight months, exposure to indigenous <i>Aspalathus Linearis</i> (Rooibos) and <i>Cyclopia Genistoides</i> (Honey Bush) wood chips
Bottling date:	05 December 2013
Certification:	Wine of Origin Stellenbosch
Analyses:	Total acidity (tartaric acid) g/ℓ: 5.8
	pH: 3.42
	Residual sugar g/ℓ: 2.4
	Alcohol Vol%: 14
	Sugar Free Extract g/ℓ: 27.1
	Free SO <sub>2</sub> : 0
	Total SO <sub>2</sub> : 3

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## PREMIUM WHITE BLEND - NO SULPHURADDED

Description of wine: Sweet Elderberry flowers and green pepper on the nose. A full-bodied wine with a prominent fynbos and herbaceous character. A lengthy finish with subtle Honeybush flavours.

Region South Africa, Stellenbosch

Wine type: Dry white wine

Packaging: Cases x 6, 750ml glass bottle

Closure: Diam Cork

Oak maturation: Exposure to indigenous *Aspalatus Linearis* (Rooibos) and *Cyclopia Genistoides* (Honeybush) wood chips.

Bottling date: 5 August 2015

Certification: Uncertified White Wine

Analyses:	Free Sulphur mg/ℓ:	0
	Total Sulphur mg/ℓ:	8
	pH:	3.19
	Residual sugar g/ℓ:	2.2
	Alcohol Vol%:	13.8
	Sugar Free Extract g/ℓ:	18.8

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## LOW KILOJOULES / ALCOHOL WINE: NATURAL RED (HONEYBUSH WOODDED)

Description of wine:	An audacious secret blend of fine Audacia wines is used to create a symphony of Honeybush wood and other unique flavours
Region:	Wine of South Africa
Wine type:	Dry red wine
Wine composition:	Our cellar master's personal choice of various Audacia-grown cultivars and vintages.
Packaging:	Cases x 6, 750ml glass bottle
Closure:	Natural cork
Oak maturation:	12 Months French oak in stainless steel tanks One month, exposure to indigenous Cyclopiagenistoides (Lightly toasted Honeybush) wood chips.
Bottling date:	19 April 2016
Certification:	Wine of Origin South Africa
Alcohol:	7.5%

Typical Nutritional Information:	Per 100ml
Energy (kJ)	193
Protein (g)	0.5
Glycaemic Carbohydrates (g)	0.2
of which total sugar (g)	0.2
Total fats (g)	0
Dietary fibre (g)	0
Total Sodium	17

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## SHIRAZ 2012

Description of wine: Smoky aromas greet the nose with hints of liquorice and minty undertones. The palate is elegant with soft well balanced tannins and plum notes on the finish.

Region: South Africa, Stellenbosch

Wine type: Medium dry red wine

Wine composition: 100% Shiraz

Packaging: Cases x 6, 750ml glass bottle

Closure: Natural cork

Oak maturation: 33% new French oak staves for 12 months

Bottling date: 18 December 2014

Certification: Wine of Origin Stellenbosch

Analyses: Total acidity (tartaric acid) g/l: 5.9

pH: 3.42

Residual sugar g/l: 6.1

Alcohol Vol%: 14

Sugar Free Extract g/l: 29.8

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## MERLOT 2012

Description of wine: Brick red in colour with aromas of fresh forest floor, black cherries and white pepper. A full-bodied palate with black fruit, spices and soft tannins with an elegant finish.

Region: South Africa, Stellenbosch

Wine type: Dry red wine

Wine composition: 100% Merlot

Packaging: Cases x 6, 750ml glass bottle

Closure: Natural cork

Oak maturation: 33% new French oak staves for 12 months.

Bottling date: 18 December 2014

Certification: Wine of Origin Stellenbosch

Analyses:

Total acidity (tartaric acid) g/ℓ:	5.8
pH:	3.43
Residual sugar g/ℓ:	4.5
Alcohol Vol%:	14
Sugar Free Extract g/ℓ:	29.2

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## CABERNET SAUVIGNON 2014

Description of wine: A dark violet coloured wine with complex aromas of black fruit, liquorice, mint and spices. The palate is full bodied with a round tannin structure and lingering finish of eucalyptus and plums.

Region: South Africa, Stellenbosch

Wine type: Dry red wine

Wine composition: 100% Cabernet Sauvignon

Packaging: Cases x 6, 750ml glass bottle

Closure: Natural cork

Oak maturation: 33% New French oak staves for 12 months

Bottling date: 09 December 2016

Certification: Wine of Origin Stellenbosch

Analyses: Total acidity (tartaric acid) g/l: 6

pH: 3.54

Residual sugar g/l: 5.4

Alcohol Vol%: 14

Sugar Free Extract g/l: 29.7

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## HISTORY - CABERNET FRANC 2013

Description of wine: Black berries on the nose, hints of eucalyptus and fresh mint greet the palate with black fruit that linger on. Beautiful, rich colour. Displays good tannin structure to help ensure the wine will last well for another 3-5 years.

Region: South Africa, Stellenbosch

Wine type: Dry red wine

Wine composition: 100% Cabernet Franc

Packaging: Cases x 6, 750ml glass bottle

Closure: Natural cork

Oak maturation: 33% new French oak staves for 12 months & 12 months in fourth fill barrels.

Bottling date: 29 February 2016

Certification: Wine of Origin Stellenbosch

Analyses: Total acidity (tartaric acid) g/ℓ: 6.1

pH: 3.51

Residual sugar g/ℓ: 3.3

Alcohol Vol%: 14

Sugar Free Extract g/ℓ: 29.8

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## JETÉ

Jeté means Ballet Leap

Description of wine:	An audacious expression of our passion for red wine.		
Region:	South Africa, Stellenbosch		
Wine type:	Off dry red wine		
Wine composition:	Petit Verdot 40%, Roobernet 23%, Merlot 27%, Shiraz 10%		
Packaging:	Cases x 6, 750ml glass bottle		
Closure:	Natural cork (Micro Agglomerated)		
Oak maturation:	33% new French oak in tanks		
Bottling date:	28 October 2015		
Certification:	Wine of Origin Stellenbosch		
Analyses:	Total acidity (tartaric acid) g/ℓ: 6		
	pH:	3.47	
	Residual sugar g/ℓ:	5.2	
	Alcohol Vol%:	14	
	Sugar Free Extract g/ℓ:	27.1	

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## ROUGE NOBLE

Rouge Noble means Noble Red

Description of wine:	Aromas of black current and mint fills the nose with flavours of sweet dark plums. The structure is full, but soft tannins ensures an elegant mouth feel.	
Region:	South Africa; Stellenbosch	
Wine type:	Dry red wine	
Wine composition:	Merlot 100%	
Packaging:	Cases x 6; 750ml glass bottle	
Closure:	Natural cork	
Oak maturation:	12 months French oak maturation	
Bottling date:	15 May 2016	
Certification:	Wine of Origin Stellenbosch	
Analyses:	Total acidity (tartaric acid) g/ℓ: 6.0	
	pH:	3.48
	Residual sugar g/ℓ:	2.8
	Alcohol Vol%:	14
	Sugar Free Extract g/ℓ:	28.6

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## CAPE CANDY

Description of wine: A bouquet of sweet fresh red fruit and flowers on the nose with elegant flavours of cherries and Turkish delight on the palate.

Region: Wine of South Africa

Wine type: Medium dry red wine

Wine composition: Merlot 2010

Packaging: Cases x 6, 750ml glass bottle

Closure: Natural cork (Micro Agglomerated)

Oak maturation: 12 Months French oak in stainless steel tanks & two months' exposure to indigenous CyclopiaGenistoides (Lightly toasted Honeybush) wood chips.

Bottling date: 1 February 2016

Certification: Wine of Origin South Africa

Analyses: Total acidity (tartaric acid) g/ℓ: 5.85

pH: 3.47

Residual sugar g/ℓ: 6.9

Alcohol Vol%: 14

Sugar Free Extract g/ℓ: 37

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## **AWARDS AND ACHIEVEMENTS**

### **Cabernet Sauvignon 2000**

- Four Stars – John Platter South African Wine Guide 2003
- Silver medal – Veritas Awards 2003
- Bronze Medal – Veritas Awards 2004
- Bronze medal – Swiss International Air Lines Awards 2005

### **Merlot 2000**

- Bronze medal – Fairbairn Capital Trophy Wine Show 2002
- Bronze medal – Veritas Awards 2002

### **Coeur de Rouge 2000**

- Oaks Club Selection – Wine-of-the-Month Club

### **Jeté Cabernet Sauvignon 2001**

- Silver medal – Veritas Awards 2007
- Bronze medal – Veritas Awards 2006
- Bronze medal – Swiss International Air Lines Awards 2006
- Seal of Approval – Swiss International Air Lines Awards 2007
- Commendation: International Wine Challenge 2007

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## **Cabernet Sauvignon 2001**

- SAA First and Premium Class selection in 2005
- Gold medal and class winner for Stellenbosch Region at the National Young Wine Show 2001
- Tri Nations Wine Competition between SA, New Zealand and Australia 2006 – selected as one of 7 Cabernet Sauvignons to represent South Africa
- Silver medal – Old Mutual Trophy Wine Show 2006 (one of only two silvers awarded in this class)
- Silver medal – Michelangelo International Wine Awards 2006
- Silver medal – Veritas Awards 2006
- Bronze medal – Veritas Awards 2005
- Bronze medal – Veritas Awards 2004
- Bronze medal – Old Mutual Trophy Wine Show 2005
- Bronze medal – Old Mutual Trophy Wine Show 2004
- Bronze medal – National Young Wine Show 2002
- Seal of Approval – Swiss International Air Lines Awards 2006
- Seal of Approval – Swiss International Air Lines Awards 2005
- Recommendation: International Red Wine category – South Asia Wine Awards 2005

## **Merlot 2001**

- Bronze medal – Fairbairn Capital Trophy Wine Show 2003
- Bronze medal – South African National Young Wine Show 2001

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## **Shiraz 2001**

- Nederburg Auction 2007
- Gold medal – Veritas Awards 2004
- Gold medal – South African National Young Wine Show 2001
- Tri Nations Wine Competition between SA, New Zealand and Australia 2003 – selected as one of 7 Shiraz wines to represent South Africa
- Silver medal – Veritas Awards 2003
- Silver medal – Fairbairn Capital Trophy Wine Show 2003
- Silver medal – Michelangelo International Wine Awards 2003
- Editor's Selection – Wine-of-the-Month Club 2003

## **Coeur de Rouge 2001 (Cabernet/Merlot blend)**

- Bronze medal – Swiss International Air Lines Awards 2007
- Bronze medal – Veritas Awards 2006
- Bronze medal – Swiss International Air Lines Awards 2005

## **Cabernet Sauvignon 2002**

- Gold medal – Michelangelo Wine Awards 2006
- Bronze medal – Veritas Awards 2007
- Commendation – International Wine Challenge 2007
- Seal of Approval – Swiss International Air Lines Wine Awards 2007

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### **Shiraz 2002**

- Silver medal – Michelangelo International Wine Awards 2007
- Bronze medal – Veritas Awards 2005
- Seal of Approval – Swiss International Air Lines Awards 2007
- Seal of Approval – Swiss International Air Lines Awards 2005
- Recommendation: International Red Wine Category – South Asia Wine Awards 2005

### **Merlot 2002**

- Seal of Approval – Swiss International Air Lines Awards 2005

### **Rouge Noble 2003 (Merlot/Cabernet/Shiraz)**

- Silver medal – Veritas Awards 2006
- Bronze medal – Old Mutual Trophy Wine Show 2006
- Bronze medal – Swiss International Air Lines Awards 2006
- Seal of Approval – Swiss International Air Lines Awards 2007

### **Cabernet Sauvignon 2003**

- Bronze medal – Veritas Awards 2008

### **Cabernet Franc blend 2004**

- Bronze medal – National Young Wine Show 2004

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### **Cabernet Sauvignon 2004**

- Seal of Approval – Swiss International Air Lines Awards 2008

### **Malbec 2005**

- Bronze medal – Swiss International Air Lines Awards 2008
- Bronze medal – Veritas Awards 2008
- Bronze medal – Veritas Awards 2009
- Wine Magazine - Best Value Wine Guide 2011

### **Shiraz 2007**

- Silver medal – South African National Young Wine Show 2007

### **Cabernet Franc 2007**

- Bronze medal – South African National Young Wine Show 2007

### **Cabernet Franc 2008**

- Silver medal – South African National Young Wine Show 2008

### **Shiraz 2008**

- Bronze medal – South African National Young Wine Show 2008
- Bronze medal – Veritas Awards 2010

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### **Merlot 2008**

- Silver medal – Veritas Awards 2010
- Bronze medal – South African National Young Wine Show 2008
- Bronze medal – Old Mutual Trophy Wine Show 2010
- Wine Magazine - Best Value Wine Guide 2011

### **Cabernet Sauvignon 2008**

- Bronze medal – South African National Young Wine Show 2008
- Bronze medal – Veritas Awards 2010

### **Shiraz 2009**

- Bronze medal – South African National Young Wine Show 2009

### **Cabernet Sauvignon 2009**

- Bronze medal – South African National Young Wine Show 2009

### **Roobernet 2009**

- Bronze medal – South African National Young Wine Show 2009

### **Merlot 2009**

- Silver medal – Veritas Awards 2011

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### **Rouge Noble**

- Bronze medal – Veritas Awards 2011
- Wine Magazine – Best Value Wine Guide 2008
- Wine Magazine - Best Value Wine Guide 2010
- Wine Magazine – Best Value Wine Guide 2012

### **Shiraz N/V**

- Bronze medal – Old Mutual Trophy Wine Show 2010

### **Merlot 2010**

- Silver medal – South African National Young Wine Show 2010
- Wine Magazine – Best Value Wine Guide 2013

### **Shiraz 2010**

- Bronze medal – South African National Young Wine Show 2010

### **Cabernet Sauvignon 2010**

- Bronze medal – Veritas Awards 2011
- Wine Magazine – Best Value Wine Guide 2013

### **Merlot 2011**

- Silver medal – South African National Young Wine Show 2011

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### **Shiraz 2011**

- Gold medal – South African National Young Wine Show 2011
- Silver medal – South African National Young Wine Show 2011

### **Cabernet Franc 2011**

- Bronze medal – South African National Young Wine Show 2011

### **Cabernet Franc 2010**

- Gold medal – Veritas Awards 2013

### **Cabernet Sauvignon 2012**

- Silver medal – Veritas Awards 2013

### **Merlot 2012**

- Bronze medal – Veritas Awards 2015

### **Shiraz 2012**

- Bronze medal – Veritas Awards 2015

### **Rooibos Wooded Merlot 2013 - No Sulphites or Preservatives Added**

- Bronze medal – Veritas Awards 2014

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### **Shiraz 2014**

- South African Shiraz Champion – South African National Young Wine Show 2014
- Class Winner – South African National Young Wine Show 2014
- Gold medal – South African National Young Wine Show 2014

### **Shiraz 2015**

- Gold medal – South African National Young Wine Show 2015

### **Cabernet Franc 2015**

- Bronze medal – South African National Young Wine Show 2015

### **Rooibos Wooded Shiraz 2015 - No Sulphites or Preservatives Added**

- Bronze medal – South African National Young Wine Show 2015

### **Rooibos Wooded Shiraz 2014 – No Sulphites or Preservatives Added**

- Bronzemedal – Old Mutual Trophy Wine Show 2016

### **Shiraz 2016**

- Gold medal – South African National Young Wine Show 2016

### **Cabernet Franc 2016**

- Silver medal – South African National Young Wine Show 2016

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### **Merlot 2016**

- Bronze medal – South African National Young Wine Show 2016

### **Shiraz 2016**

- Class Winner – South African National Young Wine Show 2016

### **Shiraz 2016**

- Mondi Timbers Products Trophy Champion – South African National Young Wine Show 2016

### **Shiraz 2012**

- Silver medal – Veritas Awards 2016

### **Cabernet Sauvignon 2013**

- Bronze medal – Veritas Awards 2016

### **Cabernet Franc 2013**

- Bronze medal – Veritas Awards 2016

### **Cabernet Franc 2013**

- Gold medal – Cabernet Franc Challenge 2017

### **Cabernet Franc 2013**

- Bronze medal – Old Mutual Wine Trophy Show 2017

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